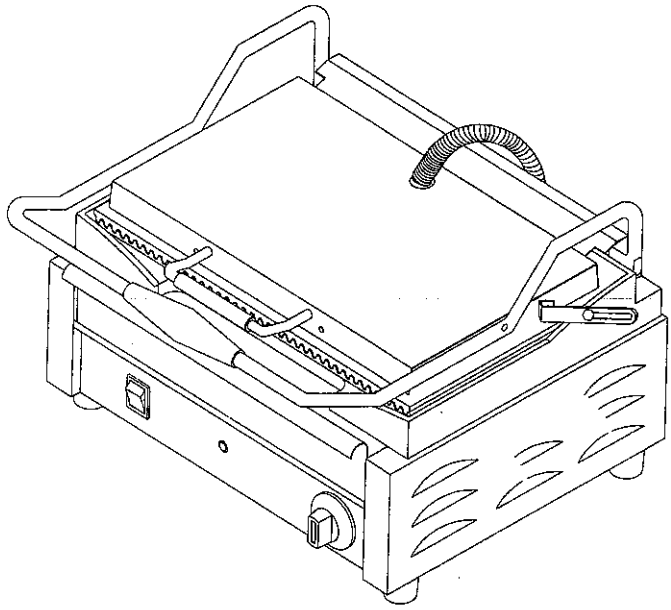
eurodib

ELECTRIC COUNTER TOP CONTACT GRILL

Single & Double models



OPERATION MANUAL

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Introduction

Congratulations on your purchase on your EURODIB machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

EURODIB will not accept liability for the following:

*The instructions in this manual have not been followed correctly.
*Non-authorized personnel have tampered with the machine.
*Non-original spare parts are used.
*The machine has not been handled and cleaned correctly.
*There is any use damage to the unit.

Packaging

EURODIB prides itself on quality and service, ensuring that at the time of packing all of its products are supplied fully functional and free of damage.

Provided in this package are the following:

*Contact Grill
*Griddle Scraper
*Waste Tray
*Manual

Should you find any damage as a result of freight, please contact your EURODIB dealer immediately. No claims will be accepted after 3 days of receipt.

Installation

Remove your EURODIB Contact Grill from its packaging and be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Locate your EURODIB Contact Grill on a firm level surface, the adjustable feet can assist in leveling.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. EURODIB recommended that you allow no less than 100mm ventilated gap around the perimeter of this unit. Common sense and initiative should be used when choosing position and operation of this product.

Once your Contact Grill has been placed into position, be sure that the stainless steel waste tray is correctly positioned.

Supply the appropriate power and connect to mains, your Contact Grill is now ready to turn on and operate. (For power supply please see technical specification sheet, page 15.)

Preparing the cooking surface:

Be sure the cooking surface is clean, then simply turn the unit on and apply a generous amount of oil to the plates, using the thermostat set the grill to 230° F, once the grill has reach temperature, switch off and with care wipe the plates clean of excess oil.

Caution the grill and oil will be HOT!!!!!!

Operation

Your Contact Grill should be turned on prior to usage to allow the cooking surface to warm up, 5 minutes is sufficient for preheating.

To get efficient use out of this unit while in intermittent use, it is recommended that the grill plates remain closed and the thermostat turned down, when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

EURODIB recommends that the cooking surface is lightly greased, before each use.

A temperature setting of between 390° F and 430° F will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food products on the bottom grilling surface and lower the top plate down, and cook to your needs.

the hinge mecanism can simply be Adjusted with the Allan Key that is provided, without removing the spring cover.
Just insert the Allan Key in the Hole that is situated on the back of the unit, Then Turn right or left depending if you need To Tighten or loosen the Top surface.

Cleaning, Care and Maintenance

*Switch the power off and disconnect from mains.

*The Contact Grill should be cleaned regularly throughout use, and thoroughly cleaned after each meal period, regular cleaning will result in easier cleaning, as the build up will be less. Correct preparation of the cooking surface when first used will assist in keeping the plate clean, this will reduce the amount of food wastage sticking to the plate.

*For best results clean the plate while still warm using warm soapy water. A nylon cleaning cloth or scrapers can be used. Griddle stoners and brushes can are also recommended for best results. **Do not** use cold water on warm plates, a buckling effect may occur.

*When scrubbing the plate take care not to clean back to far, if you do you may have to prepare the cooking surface again before use.

*Remove waste tray from unit and discard waste, clean in hot soapy water.

*The remainder of the Contact Grill can be cleaned with a damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

* Do not immerse in water and do not use water jests to clean.

Safety

*The EURODIB Contact Grill does not contain **any** user-serviceable parts. EURODIB Foodservice dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.

* During operation the contact grill reaches high temperatures on the cooking surface, in turn heating the stainless steel surfaces. Only handle the contact grill by the black handles to eliminate accidents.

*Switch off power to and disconnect from the mains whilst cleaning.

*Allow the Contact Grill to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

*Do not immerse unit in water or use hose to clean.
*If the power cord is damaged, it must be replaced by a EURODIB Recommended Qualified Service Technician in order to avoid a hazard.

Trouble Shooting

Contact Grills	SFE02320,SFE02325, SFE02330, SFE02335, SFE02340, SFE02345, SFE02350, SFE02355, SFE02360, SFE02365, SFE02370, SFE02375	
Problem	**Cause**	**Remedy**
The unit is not working and the indicator light is not on	1. Mains power supply	1. Check mains power supply
	2. Power switch has not been turned on	2. Check the unit is correctly plugged in and turned on
	3. On/off switch is faulty	3. Call service agent or qualified technician
	4. Plug and lead are damaged	4. Call service agent or qualified technician
	5. Internal wiring fault	5. Call service agent or qualified technician
The unit is heating but the indicator light is not on	1. The indicator bulb has blown	1. Replace the indicator light: call a service agent or qualified technician
Indicator light is on but the unit is not heating	1. Faulty element(s)	1. Call service agent or qualified technician
	2. Operation of thermostat	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty thermostat	3. Call service agent or qualified technician

Trouble Shooting Cont...

Problem	Cause	Remedy
Slow heat up of the cooking surfaces	1. Carbon build up	1. Ensure that the plates are kept clean and free of carbon build up
	2. Thermostat setting	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty element(s)	3. Call service agent or qualified technician

Compliance

EURODIB products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

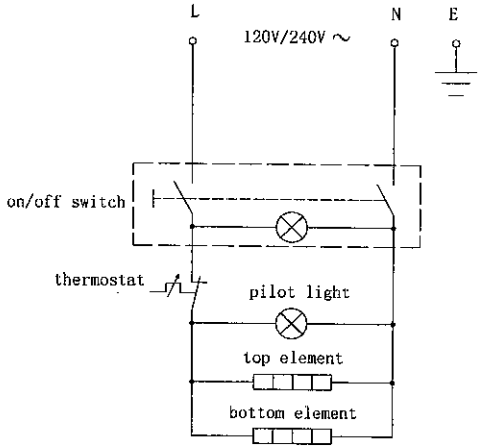
As testimony to such compliance EURODIB products carry the following marks/symbols:

c UL US LISTED

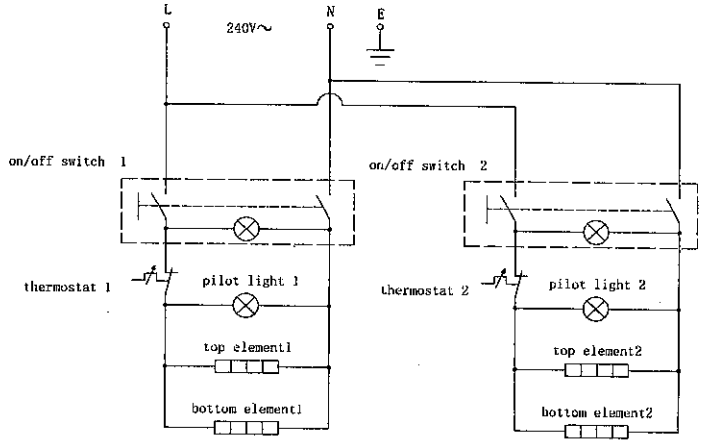
NSF

Electrical Diagram

Model:SFE02320/SFE02325//SFE02330/SFE02335/SFE02340/ SFE02345/SFE02350/SFE02355



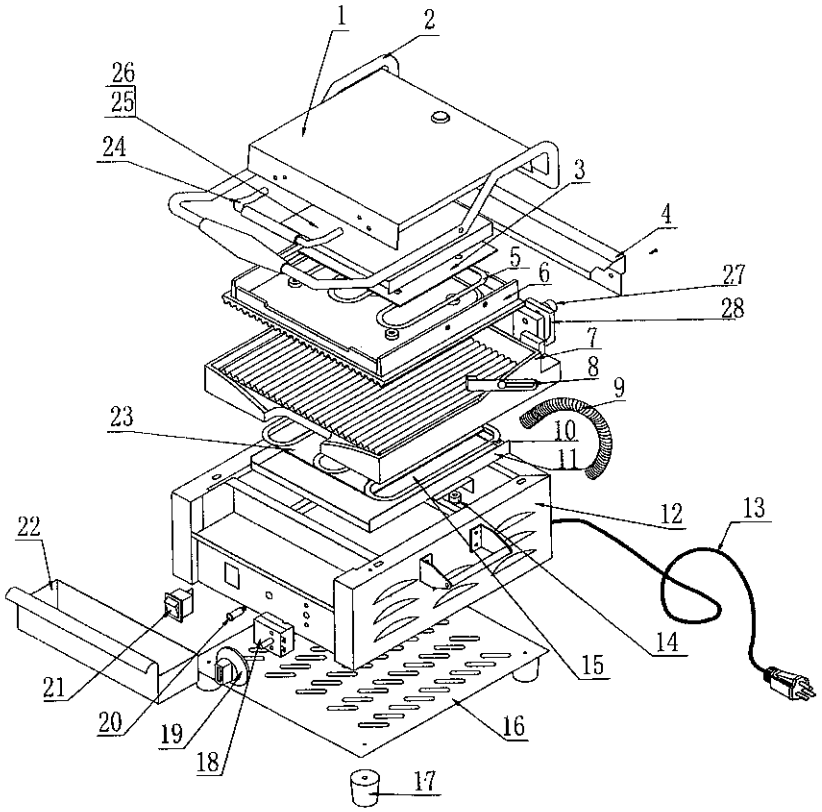
Model:SFE02360/SFE02365/SFE02370/SFE02375



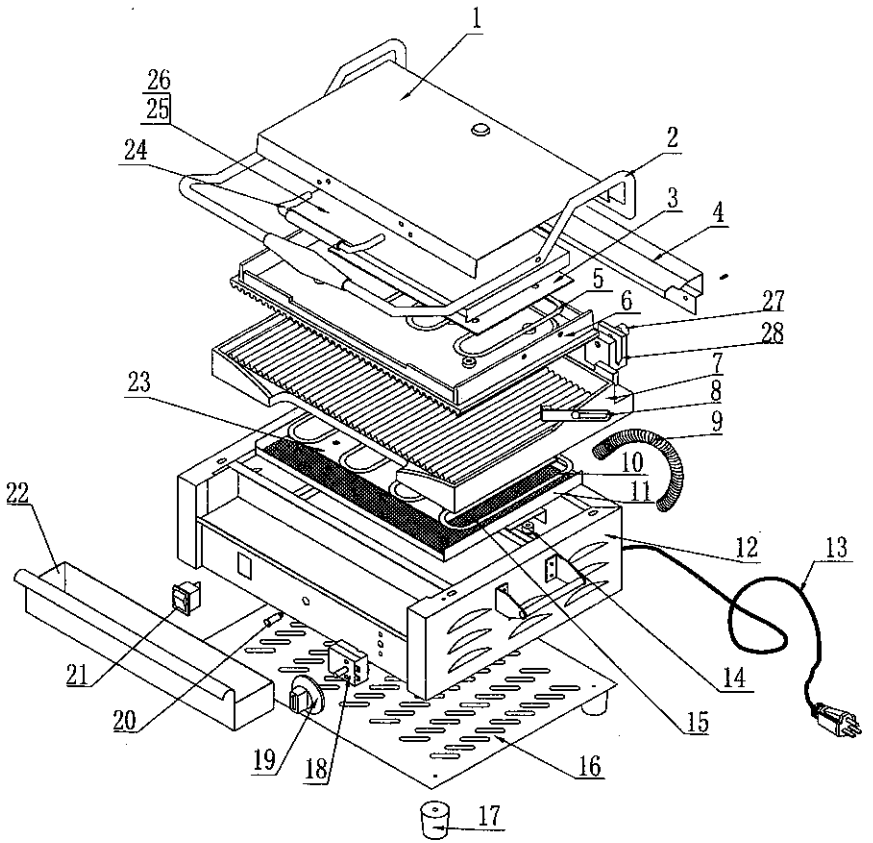
The above circuit diagram has been provided to assist qualified technicians, EURODIB agents or Recommended Qualified Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

Explosion View

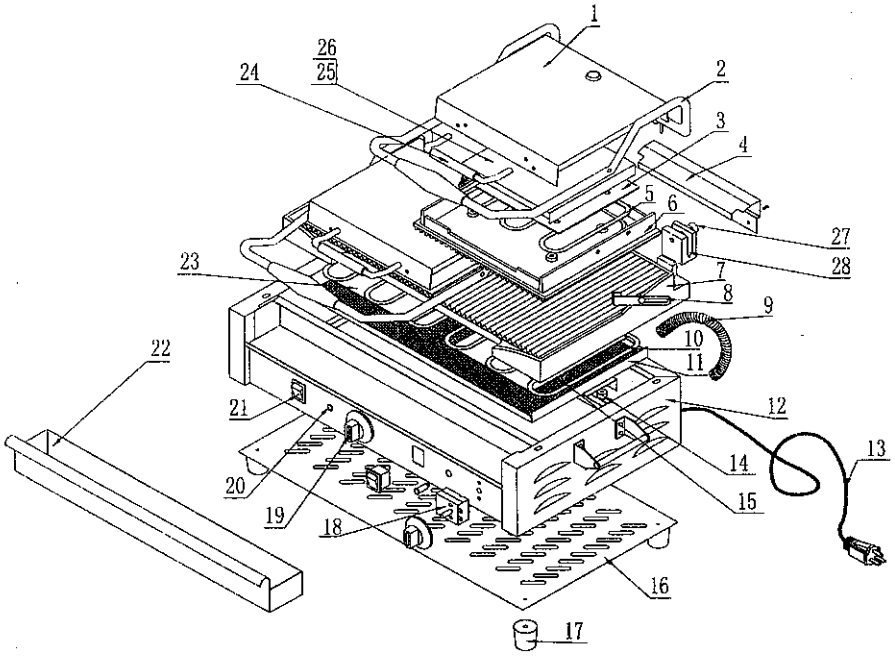
SINGLE: SFE02325



MODEL: SFE02345



DOUBLE: SFE02365



Spare Parts List

SMALL: SFE02325

1	TOP COVER	L02325S08
2	MAIN HANDLE	P03030007
3	ELEMENT FIXING PLATE (UPPER)	L02325010
4	REAR SPRING COVER	L02325007
5	ELEMENT (UPPER)	P01020030
6	CAST PLATE (UPPER)	P03010251
7	CAST PLATE (LOWER)	P03010254
8	HINGE	L02325015
9	PLATE CONNECTING SPRING	P03100002
10	ELEMENT (LOWER)	P01020031
11	INSULATION CLAMP (LOWER)	L02325013
12	MAIN BODY	L02325E03
13	LEAD + PLUG	P01110620
14	CERAMIC TUBE	P02160001
15	INSULATION （LOWER）	P01220012
16	BASE PLATE	L02325011
17	FEET	P02130002
18	THERMOSTAT	P01045300
19	THERMOSTAT DIAL	P02010560
20	INDICATOR LIGHT	P01130107
21	ON/OFF SWITCH	P01160302
22	DRIP TRAY(GREASE TROUGH)	L02325001
23	ELEMENT FIXING PLATE (LOWER)	L02325009
24	SMALL HANDLE(FRONT)	P03040001
25	INSULATION CLAMP (UPPER)	L02325014
26	INSULATION （UPPER）	P01220011
27	ADUSTABLE BRACKET SCREW	M06136025
28	ADUSTABLE BRACKET	P03240001

MODEL: SFE02345

NO.	DESCRIPTION	CODE
1	TOP COVER	L02345S02
2	MAIN HANDLE	P03030001
3	ELEMENT FIXING PLATE (UPPER)	L02345002
4	REAR SPRING COVER	L02345003
5	ELEMENT (UPPER)	P01020040
6	CAST PLATE (UPPER)	P03010451
7	CAST PLATE (LOWER)	P03010454
8	HINGE	L02345004
9	PLATE CONNECTING SPRING	P03100002
10	ELEMENT (LOWER)	P01020041
11	INSULATION CLAMP (LOWER)	L02345005
12	MAIN BODY	L02345E08
13	LEAD + PLUG	P01110620-120V P01110415-240V
14	CERAMIC TUBE	P02160001
15	INSULATION （LOWER）	P01220006
16	BASE PLATE	L02340009
17	FEET	P02130002
18	THERMOSTAT	P01045300
19	THERMOSTAT DIAL	P02010560
20	INDICATOR LIGHT	P01130107-120V P01130106-240V
21	ON/OFF SWITCH	P01160302
22	DRIP TRAY(GREASE TROUGH)	L02340002
23	ELEMENT FIXING PLATE (LOWER)	L02345007
24	SMALL HANDLE(FRONT)	P03040001
25	INSULATION CLAMP (UPPER)	L02345006
26	INSULATION （UPPER）	P01220005
27	ADUSTABLE BRACKET SCREW	M06136025
28	ADUSTABLE BRACKET	P03240001

DOUBLE: SFE02365

NO.	DESCRIPTION	CODE
1	TOP COVER	L02375S09
2	MAIN HANDLE	P03030003
3	ELEMENT FIXING PLATE (UPPER)	L02365S03
4	REAR SPRING COVER	L02375008
5	ELEMENT (UPPER)	P01022216
6	CAST PLATE (UPPER)	P03010651
7	CAST PLATE (LOWER)	P03010654
8	HINGE	L02365012
9	PLATE CONNECTING SPRING	P03100002
10	ELEMENT (LOWER)	P01022317
11	INSULATION CLAMP (LOWER)	L02365S01
12	MAIN BODY	L02365E07
13	LEAD + PLUG	P01110415
14	CERAMIC TUBE	P02160001
15	INSULATION （LOWER）	P01220003
16	BASE PLATE	L02375015
17	FEET	P02130002
18	THERMOSTAT	P01045300
19	THERMOSTAT DIAL	P02010560
20	INDICATOR LIGHT	P01130106
21	ON/OFF SWITCH	P01160302
22	DRIP TRAY(GREASE TROUGH)	L02375014
23	ELEMENT FIXING PLATE (LOWER)	L02375011
24	SMALL HANDLE(FRONT)	P03040001
25	INSULATION CLAMP (UPPER)	L02375S04
26	INSULATION （UPPER）	P01220004
27	ADUSTABLE BRACKET SCREW	M06136025
28	ADUSTABLE BRACKET	P03240001

Specifications

MODEL	VOLTAGE	POWER(W)	DIMENSIONS(in)			GRILL TYPE	
			WIDTH	DEPTH	HEIGHT	TOP	BOTTOM
SFE02320	120V~ 60HZ	1800	11.4	15.4	9.3	flat	flat
SFE02325		1800	11.4	15.4	9.3	rib	rib
SFE02330		1800	11.4	15.4	9.3	rib	flat
SFE02335		1800	11.4	15.4	9.3	flat	rib
SFE02340	220-240V~ /120V~ 60HZ	2400/1800	16.2	17.5	9.3	flat	flat
SFE02345		2400/1800	16.2	17.5	9.3	rib	rib
SFE02350		2400/1800	16.2	17.5	9.3	rib	flat
SFE02355		2400/1800	16.2	17.5	9.3	flat	rib
SFE02360	220-240V~ 60HZ	3200	18.7	15.4	9.3	flat/flat	flat/flat
SFE02365		3200	18.7	15.4	9.3	rib/rib	rib/rib
SFE02370		3200	18.7	15.4	9.3	rib/rib	flat/flat
SFE02375		3200	18.7	15.4	9.3	flat/rib	flat/rib